

OUR DRY-AGED BEEF DAYS

with beef from the Austrian heifer (young cow)
from our trusted local farmers and butchers (dry-aged for 3 weeks)

We do not compromise
on quality! ... and we
try to maintain good
value!

Filet of Beef		45,-
200 g		
	Lady's Cut (150 g)	37,-
	Gentlemen's Cut (250 g)	49,-
Dry-Aged T-Bone		55,-
480 g		
Rib Eye Steak		72,-
530 g		
	Lady's Cut (250 g)	49,-
Dry-Aged Château-Briand		82,-
420 g		

*Upon previous request we prepare your steaks on our charcoal grill
"big green egg"*

*We serve it with homemade BBQ-sauce, herb butter, traditional potatoes from
the pan and Italian vegetables – with herbs, sea salt and mild pepper mixture.*

On request:

Pepper sauce	3,50
Rosemary-Baby potatoes	5,90
Sweet potato – French fries	6,90
Small green or mixed salad	7,20

Prior reservation required:

Porter House Steak	92,-
600 g	
Tomahawk Steak	102,-
800 g	
Dry-Aged T-Bone for 5 people	209,-

* Prices include all taxes